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Thai Chicken And Rice Lettuce Wraps

1 tbsp. oil	1 1/2 cups diced, peeled mango
3 cups cooked brown rice	1 cup julienne red bell pepper strips
1 cup bottled peanut sauce plus extra for dipping	Salt and pepper to taste
2 (6-10-oz.) pkgs. refrigerated, grilled chicken strips, cut into 1/2-inch pieces.	12 whole large leaves Boston or iceberg lettuce

Heat oil in large nonstick skillet over medium heat; add cooked rice. Lightly saute rice, stirring frequently about 3 minutes. In large bowl, combine rice, peanut sauce, chicken, mango and bell pepper; toss to coat. Season with salt and pepper. Arrange lettuce leaves on large platter. Spoon rice mixture into center of each lettuce leaf and roll around filling to eat. Serve with additional peanut sauce for dipping, if desired.

Chocolate Chip Banana Nut Rice Pudding

3 cups cooked medium grain rice	2 medium bananas, sliced
2 cups milk	1/2 cup semi-sweet chocolate chips
1 (14-oz.) can sweetened condensed milk	1/2 cup chopped pecans

Combine rice, milk and sweetened condensed milk in 2-quart saucepan. Cook over medium heat until thick and creamy, 20 to 25 minutes, stirring frequently. Remove from heat. Alternate layers of bananas, chocolate chips, pecans and rice pudding in parfait glasses. Garnish with chocolate chips and pecans.

Lemon Velvet Chicken Rice Soup

4 (14-1/2-oz. cans) roasted garlic chicken broth, divided	2 (6-oz. pkg.) precooked, grilled chicken strips
2 large lemons	1/3 cup chopped chives
3 cups cooked rice, divided	Salt and black pepper, to taste
1 cup heavy cream	chives, for garnish
	lemon peel, for garnish

Heat broth, reserving 1/4 cup, in 3- to 4-quart saucepan over medium heat until it comes to a simmer. Meanwhile, zest lemon peel; set aside. Juice lemons; set aside. In a food processor or blender, combine 1 1/2 cups cooked rice, heavy cream and remaining 1/4 cup broth; process until smooth. Add rice mixture, remaining cooked rice, lemon juice and chicken strips to broth. Simmer 5 to 8 minutes, or until heated through. Add chopped chives; cook 1 minute. Season to taste with salt and pepper. Garnish with lemon peel and chives, if desired.

Cappuccino Rice Pudding Cups

3 cups cooked medium or long grain white rice	1 tbsp. instant coffee granules
2 cups whole or 2% milk	Sweetened whipped cream
1 14-oz. can sweetened condensed milk	Ground cinnamon
	Chocolate shavings (optional)

Combine rice, milk and sweetened condensed milk in large saucepan over medium-high heat bringing just to a boil. Reduce heat to medium; cook 20 minutes, stirring frequently or until thickened. Remove from heat, stir in instant coffee granules until dissolved. Cool slightly. Spoon equal amounts of warm pudding* into 8 small coffee cups. Top with whipped cream and sprinkle with cinnamon. Garnish with chocolate shavings, if desired.